

NOVEMBER CULINARY NEWSLETTER 2024

Teacher Information

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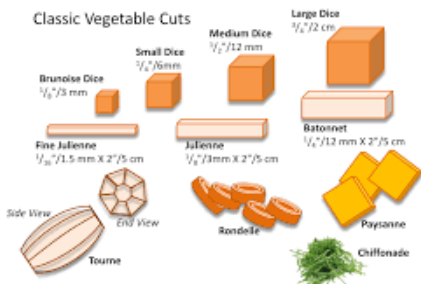
Culinary Instructor

815-838-6941

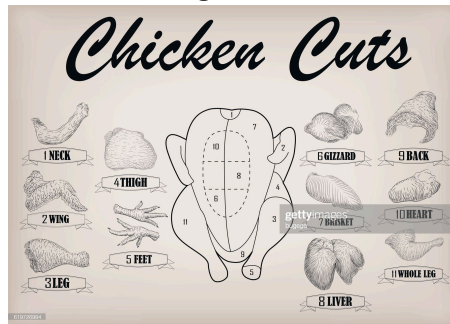


1st year students

- At the end of October all students have become Servsafe allergen and manager certified and have completed CA 106 Sanitation worth 2 Dual credit hours at JJC.
- This month first year students will be completing knife skills and going into poultry.
- CA 105 3 Dual credit hours JJC.



- Each student will learn how to cut a whole chicken into 8 pieces.
- They will also learn 3 different cooking techniques: Pan frying, grilling, and roasting.



2nd year students

- 2nd year students are learning all of the in's and out's of Customer Service our Dual credit Hospitality 110 class. 3 Dual credit hours JJC
- Students are applying this knowledge by serving front of the house (dining room) during our counselors breakfast.
- 2nd year students will also plan our upcoming November and December buffets in Hospitality 148 Event on Planning. 3 Dual credit hours with JJC.

[100 best Thanksgiving sides!](#)

[Thanksgiving sides link](#)

Culinary Important Dates:

- Wed Nov 13th:
Thanksgiving Buffet
[Thanksgiving Buffet Menu](#)
- Thurs Nov 14th:
Thanksgiving Cafe
Was
- Wed-Fri Nov 27-29th: No School



Students will be starting practice for FCCLA:
3-4:30pm

- Wed Nov 6th: FCCLA google meets.
- Thurs Nov 14th: Practice
- Thurs Nov 21st Practice
- Thurs Dec 5th Practice
- Thurs Dec 12th Practice
- Thurs Dec 19th Practice